



La Pousse d'Or

PROFILE

Arguably the finest and most prestigious Burgundy house in Volnay, Domaine de la Pousse d'Or has now been in existence since the 1100s. Most recently, Gérard Potel acquired the Domaine through a marriage to the then-owner's niece in 1964. He unified what were two properties in Volnay into one 17-hectare nucleus, where Pousse d'Or is headquartered today. With his untimely death in 1997 the Domaine passed into the hands of the current winemaker, Patrick Landanger. Pousse d'Or has three 1er cru monopoles in Volnay: Clos de la Bousse d'Or, Clos d'Audignac, and Clos des Soixante Ouvrées. They also make several different villages, 1er cru and grand cru wines from throughout the Côte d'Or.

Le Cailleret, along with Les Demoiselles, Les Folatières, and Champ Canet, lies at the same elevation as Le Montrachet. The first two are regarded as the very best Puligny-Montrachet 1er cru vineyards.

SPECIFICATIONS

Wine: Puligny-Montrachet 1er Cru "Le Cailleret"

Varietals: 100% Chardonnay

Appellation: Puligny-Montrachet 1er Cru AOC



Exposure: East/Southeast

Soil: Limestone

Vineyard Age: Planted between 1979 and 1987

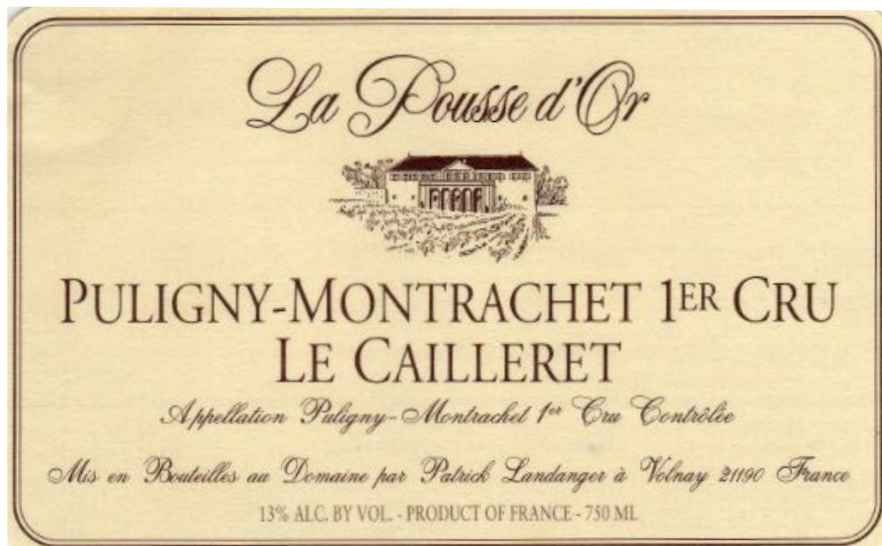
Vineyard Area: 0.727

Harvest: Manual

Agricultural Method: Demeter Certified Biodynamic, Organic  

Production: 3500 bottles

Vinification: Vinification and aging in oak barrel (50% new). Aging on the lees in barrel from 12 months. Late natural malolactic fermentation, racking and bottling by gravity.



“Named Producer of the Year in 2016 by “Bourgogne Aujourd’hui,” Patrick Landanger has truly restored this historic estate to its former glory.”



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